

### Amendments to the Claims

1. (Original) A process for producing acidic gel foods of soybean protein, which comprises heating a 4-20% by weight solution of an acid-soluble soybean protein in water or a mixture of water and alcohol with pH 3.0-4.5 as it is or after subjecting said solution to any one or more of (A) adjustment of said solution to pH 3.0-4.5, (B) addition of an acid having two or more acid groups in one molecule or a salt thereof, (C) addition of a salt of an acid other than the acid used in (B), and (D) addition of an anionic polymer.
2. (Original) The process for producing acidic gel foods of soybean protein according to claim 1, wherein the acid-soluble soybean protein has a solubility of 90% or more at pH 4.5 or lower.
3. (Original) The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount of the acid or a salt thereof added in (B) is 0.1-10 mM.
4. (Original) The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount of the salt added in (C) is 5-200 mM.
5. (Original) The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount added of the anionic polymer is 2-30% by weight of the amount of the protein.
6. (Original) The process for producing acidic gel foods of soybean protein according to claim 1, wherein the heating is carried out at 60°C or more for 10 minutes or more.

7. (Currently amended) Acidic gel foods which are obtained by the process according to ~~any one of claims 1 to 6~~ claim 1.
8. (New) Acidic gel foods which are obtained by the process according to claim 2.
9. (New) Acidic gel foods which are obtained by the process according to claim 3.
10. (New) Acidic gel foods which are obtained by the process according to claim 4.
11. (New) Acidic gel foods which are obtained by the process according to claim 5.
12. (New) Acidic gel foods which are obtained by the process according to claim 6.